



UNCLE GERRY'S FAMOUS BUTTER ROLLS *MAKES 12*

INGREDIENT	VOLUME	WEIGHT	METRIC	%
A.P. flour	4 1/2 C	23.75 oz	668 grams	100%
Sugar	1/4 C	1.75 oz	77 grams	11%
Warm water	1/2 C	4 oz	112 grams	17%
Warm milk	1 C	8 oz	228 grams	34%
Egg	1 ea	1 oz	28 grams	4%
kosher salt	1 tsp	1/8 oz	4 grams	1%
Butter, melted	1C+2T (18T)	9 oz	252 grams	37%
Instant Yeast	1 1/2 T	~2/3 oz	18 grams	3%

Mix initial batter: In a large bowl combine 2 1/2 C flour, sugar, yeast and salt. Add 6 T melted butter, egg, water, and milk. Beat 5 minutes by hand with a wooden spoon (or alternately use a mixer).

Batter to dough: Gradually add remaining flour to the batter. Turn onto a floured board and knead 3 minutes.

First Rise (Fermentation): Return to bowl, cover lightly with a damp towel, and allow to rise in a warm place for one hour.

Shape and proof: Melt half the remaining butter and add to a 9"x13" pan. Punch dough down and divide into 12 rolls. Shape each and roll it in the butter in the pan. Pour remaining butter over rolls. Allow to rise again, 45 min-1 hour.

Bake: Bake at 425°, 12-17 min.

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